Popcorn 'N More

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ALMOND HONEY POPCORN

Softened butter
1 1/4 C. sliced almonds
4 qt. popped popcorn
1/2 C. butter
1 1/2 C. honey
1/2 tsp. salt
1 tsp. baking soda
2 tsp. vanilla extract

Butter a large bowl with softened butter. In the bowl toss together the almonds and the popped popcorn.

In a saucepan with high sides, melt the butter. Add honey and salt. Bring to a boil, stirring constantly and allow to boil for five minutes. Remove from heat and stir in baking soda and vanilla extract. Pour over popped popcorn and stir to coat. Place on large cookie sheet and bake at 300°F for 30 minutes, stirring every 10 minutes.

Remove from oven, loosen from pan and cool. Yields 4 quarts.

APPLE–CINNAMON POPCORN

2 C. chopped dried apples
10 C. popped popcorn
2 C. pecan halves
4 T. butter, melted
1 tsp. cinnamon
1/4 tsp. nutmeg
2 T. brown sugar
1/4 tsp. vanilla extract

Preheat oven to 250°F. Place apples in a large shallow baking pan. Bake for 20 minutes.

Remove pan from oven and stir in popcorn and nuts. In a small bowl combine remaining ingredients. Drizzle butter mixture over popcorn mixture, stirring well. Bake for 30 minutes, stirring every 10 minutes. Pour onto wax paper to cool. Store in airtight container. Makes 14 cups.

BAKED CARAMEL CORN

1 C. butter or margarine
2 C. firmly packed brown sugar
1/2 C. light or dark corn syrup
1 tsp. salt
1/2 tsp. baking soda
1 tsp. vanilla extract
6 qt. popped popcorn, unsalted

Melt butter. Stir in brown sugar, corn syrup and salt. Bring to a boil, stirring constantly. Boil without stirring for 5 minutes.

Remove from heat. Stir in baking soda and vanilla extract. Gradually pour over popped corn, mixing well. Turn into 2 large shallow baking pans. Bake at 250°F for 1 hour, stirring every 15 minutes.

Remove from oven; cool completely. Break apart. Makes about 5 quarts.

BUFFALO STYLE HOT POPCORN

2 1/2 qt. popped corn
2 C. corn chips, slightly broken
1 C. dry–roasted peanuts
1/4 C. butter
2 T. Louisiana–Style Hot Sauce
1 tsp. celery seed
1/4 tsp. salt (optional)

In small bowl, place 2 cups popped corn; set aside.

Combine remaining popcorn with corn chips and peanuts. In small saucepan, melt butter with hot sauce, celery seed and salt; pour over popcorn/peanut mixture, tossing gently to coat. Spread on 15 x 10–inch baking sheet. Bake at 350°F for 10 minutes. Remove from baking sheet to large serving bowl. Toss with remaining 2 cups popped corn. Serve immediately or store in airtight container.

BUTTER CRUNCH

1 1/2 C. pecan halves, toasted
10 C. popped unsalted popcorn
1 C. granulated sugar
1 C. unsalted butter
1/4 C. light corn syrup
2 T. maple syrup

Grease a 15 x 10 x 1–inch jellyroll pan; set aside. Grease a large bowl.

Toss together pecans and popcorn in prepared bowl. Combine sugar, butter, corn syrup and maple syrup in a heavy 2–quart saucepan. Cook over medium–high heat, stirring constantly until mixture reaches 225°F on a candy thermometer. Pour over popcorn mixture, stirring to coat. Spread on prepared jellyroll pan. Cool completely. Break into pieces.

BUTTER PECAN POPCORN

8 C. popped popcorn (about 1/3 to 1/2 C. unpopped)
Nonstick spray coating
1/2 C. broken pecans
2 T. butter or margarine
1/3 C. light corn syrup
1/4 C. instant butter pecan pudding mix
3/4 tsp. vanilla extract

Discard unpopped popcorn kernels. Spray a 17 x 12 x 2–inch roasting pan with nonstick coating. Place the popped corn and pecans in the pan. Keep popcorn warm in a 300°F oven while making coating.

In a small saucepan melt the margarine or butter. Remove saucepan from heat. Stir in the corn syrup, pudding mix and vanilla extract. Pour syrup mixture over popcorn. With a large spoon, gently toss the popcorn with the syrup mixture to coat. Bake popcorn, uncovered, in a 300°F oven for 16 minutes, stirring halfway through baking. Remove the pan from the oven. Turn mixture onto a large piece of foil. Cool popcorn completely.

When cool, break into large pieces. Store leftover popcorn, tightly covered, in a cool, dry place for up to 1 week. Yields 9 (1–cup) servings.

BUTTERSCOTCH POPCORN

1 (12 oz.) pkg. butterscotch morsels
1 C. white corn syrup
1/4 C. butter
12 C. popped popcorn
1 (12 oz.) can salted peanuts

Preheat oven to 300°F.

In saucepan, combine butterscotch morsels, corn syrup and butter. Cook over medium heat, stirring occasionally until mixture boils. Place popcorn and nuts in greased roasting pan. Pour mixture over popcorn; toss to coat well. Bake for 45 minutes, stirring frequently. Remove from oven, stir every 10 minutes until slightly cool. Cool completely.

CAJUN CORN

21/2 qt. popped popcorn
1/4 C. butter, melted
1 tsp. paprika
1/2 tsp. onion powder
1/2 tsp. garlic powder
1/4 tsp. cayenne pepper
1 tsp. lemon pepper

Pour butter over warm popcorn. Combine remaining seasonings and sprinkle over popcorn; toss to mix. If desired, bake at 300°F for crispier popcorn.

CANDY CANE POPCORN

4 qt. popcorn
2 C. whole nuts (pecans, cashews, peanuts, etc.)
3 C. miniature marshmallows
1 1/2 C. spiced gum drops (omit the black ones)
1 C. butter
1 1/3 C. granulated sugar
1/2 C. light corn syrup
1 tsp. vanilla extract

Mix popcorn, nuts, marshmallows and gum drops in large bowl. Melt butter in heavy saucepan. Add sugar, corn syrup and bring to a boil. Stirring, simmer for 3 minutes. Add vanilla extract. Blend well. Pour over popcorn. Mix, let stand 2 minutes to cool. With wet hands, shape into cane. Wrap in plastic. Store in cool place.

CARAMEL CORN

5 qt. popped corn (2 to 3 bags microwave corn)
2 C. packed brown sugar
1 C. butter or margarine
1/2 C. light corn syrup
1 tsp. baking soda
1 tsp. vanilla extract
1 tsp. salt

Spread popcorn on baking sheets and set aside. In large saucepan, combine brown sugar, butter and corn syrup. Boil for 5 minutes, then remove from the heat. Add baking soda, vanilla extract and salt. Stir thoroughly. The mixture will "foam up." Pour over the popped corn and mix well. Bake at 250°F for 40 minutes. Stir every 15 minutes.

You may stir into the popcorn 1 can of mixed, salted nuts before pouring the syrup over and baking.

CHERRY ALMOND POPCORN CLUSTERS

5 qt. popped popcorn, unsalted
2 C. granulated sugar
1 1/2 C. water
1/2 C. light corn syrup
1 tsp. vinegar
1/2 tsp. salt
1 tsp. almond extract
1 C. red glacé cherries, cut into quarters
1/2 C. toasted blanched whole almonds

After popcorn is popped, keep it warm in a 300°F oven.

In a heavy medium–size saucepan, combine sugar, water, corn syrup, vinegar and salt. Bring to a boil. Clip a candy thermometer to the side of the pan. Cook syrup to 250°F (hard ball stage). Stir in almond extract. Scatter cherries and almonds over the popcorn. Slowly pour syrup over all; toss lightly to coat evenly. Spread popcorn on buttered cookie sheet. Cool. Separate into clusters with a fork. Yields about 6 quarts.

CHILI POPCORN

3 qt. popped popcorn
2 T. butter or margarine, melted
1 T. Dijon mustard
2 tsp. chili powder
1/4 tsp. salt
1/4 tsp. ground cumin

Place popcorn in a large bowl. Combine the remaining ingredients; drizzle over popcorn and toss until well coated. Yields 3 quarts.

CHOCOLATE CARAMEL–NUT POPCORN

24 C. popped popcorn
3 C. sugar
1/2 C. light corn syrup
1/2 C. dark corn syrup
2/3 C. water
6 T. stick butter or margarine
1/2 tsp. salt
1/2 tsp. baking soda
2 tsp. vanilla extract
12 oz. semisweet chocolate chips (2 cups)
1 C. sliced almonds, toasted

Spread popcorn in 2 large, deep roasting pans. Bring sugar, corn syrups and water to boil in 4–quart saucepan. Add butter and cook, stirring occasionally, until a candy thermometer registers 300°F to 310°F. When mixture forms hard, brittle threads, it's ready. Remove from heat. Carefully stir in salt, baking soda and vanilla extract. Because the candy is very hot, the vanilla extract will spatter and the mixture will foam. Pour over popcorn and stir to coat. Let cool. Store airtight.

Up to 2 days before giving, break up large chunks, spread coated popcorn on two cookie sheets. Melt chocolate chips according to package directions. Drizzle over popcorn and, before chocolate hardens, sprinkle with almonds. Let stand at room temperature until chocolate hardens. Store airtight.

CHOCOLATE CREAM POPCORN

2 qt. popped corn
1 C. sugar
1/2 C. water
1/3 C. corn syrup
1/4 tsp. salt
3 T. butter
1/3 C. chocolate pieces
1 tsp. vanilla extract

Lightly grease large bowl, and place the popped corn in it.

In saucepan, mix sugar, water, corn syrup and salt. Cook over moderate heat to 240°F on a candy thermometer. Add butter; when it is melted; add chocolate. Stir in vanilla extract. Slowly pour hot syrup over popped corn, stirring constantly with two forks. Continue stirring until corn is coated and syrup loses its gloss. When mixture is cool; store in tightly covered containers.

CINNAMON GRAHAM POPCORN

2 1/2 qt. popped popcorn
2 C. Golden Grahams cereal
1 1/2 C. golden raisins
1 C. chopped dates
1 C. miniature marshmallows
1/3 C. butter or margarine, melted
1/4 C. packed brown sugar
2 tsp. ground cinnamon
1/2 tsp. ground ginger
1/2 tsp. ground nutmeg

In a large bowl, combine popcorn, cereal, raisins, dates and marshmallows. Combine remaining ingredients. Pour over popcorn mixture and toss to coat. Place in 2 greased 15 x 10–inch baking pans. Bake, uncovered, at 250°F for 20 minutes; stir once. Store in an airtight container. Yields about 3 quarts.

CONFETTI POPCORN BALLS

1 pkg. microwave popcorn
1/2 C. M&Ms or small gumdrops
1/3 C. unsalted peanuts
2 C. miniature marshmallows
3 T. butter or margarine

Microwave popcorn according to package directions. Grease an 8–inch square pan. Remove unpopped kernels from popcorn.

In large greased bowl, combine popcorn with candy and peanuts. Place marshmallows and margarine in microwave–safe container. Microwave on HIGH for 1 1/2 to 2 minutes or until melted and smooth, stirring once halfway through cooking. Pour marshmallow mixture over popcorn mixture; toss until evenly coated. With buttered hands, press mixture into prepared pan. Refrigerate until firm. Cut into bars.

CRACKER JACK

1 C. sorghum molasses
1 C. sugar
1 tsp. vinegar
2 T. water
1 T. butter
1/4 tsp. baking soda
5 qt. popped corn
1 C. peanuts

Mix sugar, molasses, butter, water and vinegar together. Cook until it makes a hard ball when dropped into cold water (265°F). Stir frequently during last part of cooking to prevent scorching. Remove from heat and add baking soda. Stir lightly. While it still foams, pour over the popcorn mix. Pour into a flat, buttered pan. When cool, crumble into small pieces.

CRANBERRY POPCORN BARS

6 C. popped popcorn
3 C. miniature marshmallows
1 T. butter or margarine
1 C. dried cranberries, chopped
1 C. chopped walnuts
2 T. grated orange peel
1/4 tsp. salt

Place popcorn in a large bowl; set aside.

In a heavy saucepan over low heat, cook and stir marshmallows and butter until smooth. Stir in cranberries, walnuts, orange peel and salt; mix well. Pour over popcorn and toss to coat. Press into a greased 11 x 7–inch baking pan. Cool. Cut into bars with a serrated knife. Yields 1 dozen.

CRISPY NUTTY POPCORN

10 to 12 C. popped popcorn
1 C. pecan halves
1 C. slivered almonds
1 1/3 C. granulated sugar
1 C. butter (NO SUBSTITUTES)
1/2 C. light corn syrup
1 tsp. vanilla extract
1/2 tsp. cream of tartar
1/2 tsp. baking soda

In a large bowl, combine popcorn and nuts; set aside.

In a large saucepan, bring sugar, butter and corn syrup to a boil. Boil for 5 minutes, stirring occasionally. Remove from heat; add vanilla extract, cream of tartar and baking soda. Drizzle over popcorn mixture; stir to coat. Immediately spread onto two greased baking sheets; let dry for about 1 hour.

Store in an airtight container. Yields 10 to 12 servings.

CURRIED POPCORN NIBBLES

6 tsp. vegetable oil
1 C. popping corn
1/4 C. butter or margarine
2 tsp. curry powder
1 tsp. salt
1 (12 oz.) can mixed nuts

Pour half the oil and 1/2 cup of the corn in heavy skillet with tight lid and shake until popping stops. Repeat with other half of oil and remaining 1/2 cup popping corn. Heat butter with curry powder and salt in small saucepan until butter bubbles (but not brown). Add nuts to popped corn, drizzle curry mixture over and toss corn until well coated.

DILLY LEMON MUNCH

2 qt. popcorn popped in 1/4 C. oil
2 T. shredded lemon peel
1 tsp. dill weed

Toss popcorn with lemon peel and dill weed. Flavor enhances as popcorn stands.

FRUITY BAKED POPCORN

7 C. popped corn
3/4 C. candied red cherries, cut up
1 C. broken pecans
3/4 C. packed brown sugar
6 T. butter or margarine
3 T. light corn syrup
1/4 tsp. baking soda
1/4 tsp. vanilla extract

Remove all unpopped kernels from popcorn. In a 17 x 12 x 2–inch baking pan, combine popcorn, cherries and pecans. In a 1 1/2 quart saucepan, combine sugar, butter and corn syrup. Cook and stir over medium heat until butter melts and mixture comes to boiling. Cook over low heat 5 minutes more. Remove from heat. Stir in baking soda and vanilla extract. Pour mixture over popcorn; gently stir to coat popcorn mixture. Bake at 300°F for 15 minutes; stir. Bake 5 to 10 minutes more. Remove corn mixture to a large bowl. Cool.

HARVEST TIME POPCORN

1/3 C. popcorn, popped
1 C. mixed nuts
2 C. shoestring potatoes
1/3 C. melted butter
1 tsp. diced dill weed
1 tsp. lemon pepper
1 tsp. Worcestershire sauce
1/2 tsp. garlic powder
1/2 tsp. onion powder
1/4 tsp. salt

Combine popcorn with nuts and potatoes. Mix butter with seasonings; pour over popcorn mixture. Toss well. Spread onto jellyroll pan. Bake at 350°F for 6 to 8 minutes, stirring once.

HEAVENLY POPCORN

14 to 15 C. plain popped corn
(remove any uncooked kernels)
2 C. dry roasted peanuts
1 lb. chocolate confectionery coating
(almond bark, candy coating)
3 T. creamy peanut butter

In a large deep roasting pan, combine popcorn and peanuts. In the top of a double boiler over simmering water, melt coating and peanut butter, stirring occasionally. Pour over popcorn mixture and stir to coat. Stir gently with a large spoon until it is not real hot, then use your hands to toss and coat the popcorn evenly. Spread evenly on wax paper. Allow to set about one hour.

Break apart any extremely large chunks and store in an airtight container. Yields 5 to 6 quarts.

HERB BUTTER POPCORN

1 bag microwave popcorn
2 T. butter
1/2 tsp. leaf basil
1/4 tsp. leaf oregano
1/4 tsp. onion powder
1/8 tsp. garlic powder
2 T. grated Parmesan cheese

Pop popcorn as package directs. Transfer popcorn to a bowl and remove unpopped kernels. Combine butter, basil, oregano, onion powder and garlic powder in a 1–cup glass measure. Microwave on HIGH for 45 seconds or until butter is melted. Drizzle over popcorn. Sprinkle with cheese; toss to coat. Makes about 6 to 8 cups.

HOT MUSTARD POPCORN

2 qt. popcorn, popped in 1/4 C. oil
1 tsp. dry mustard
1/2 tsp. thyme
1/4 tsp. ground black pepper
Dash of cayenne pepper
1/2 tsp. low–sodium salt

Keep popcorn warm. Mix seasonings together. Add to popped popcorn and mix thoroughly.

INDIAN POPPED CORN

1 T. corn oil
1/4 to 1/2 C. corn kernels
1/4 to 1/2 tsp. salt
2 to 4 T. butter
1/2 to 1 tsp. pure ground chile

Use a heavy cast iron skillet with a lid. Fill the skillet with a single layer of kernels, and heat the oil before you add the corn. Use the smaller amount of ingredients for a 9–inch skillet, and use the larger amount of ingredients for a 14–inch skillet.

Heat oil in skillet over high heat until a test kernel pops. Shake in the kernels, cover with a lid, and when you hear the kernels begin to pop, turn down heat and shake pan gently back and forth to keep the kernels moving. When popping sounds cease, the corn is done.

Pour corn into a large bowl and sprinkle with salt. Melt butter with the chile and pour over the corn. Mix with your hands. Makes 2 to 4 cups, depending on size of skillet used.

IRISH COFFEE CRUNCH

8 C. popped corn
3/4 C. light corn syrup
2 T. butter
1 tsp. instant coffee
1 T. non–dairy creamer
1 tsp. vanilla extract
1/2 tsp. rum or brandy extract

Place popcorn in large greased bowl.

Combine remaining ingredients in 1–quart saucepan. Bring to a boil stirring constantly. Continue without stirring to hard ball stage. Pour over popcorn. Stir to coat evenly. Cool and serve.

Microwave method: Combine corn syrup, butter, coffee, creamer and extracts in 2–quart glass casserole. Microwave on high 2–3 minutes until mixture reaches hard ball stage. Stir every minute. Continue as above.

JALAPENO POPCORN

1/2 C. canned sliced jalapeno peppers with juice
Popcorn
Vegetable oil

Pour small amount of oil in bottom of large pan. Add peppers and juice. Preheat and add popcorn kernels. Pop like regular popcorn. Salt to taste.

KETTLE CORN

2/3 C. raw popcorn
1/4 C. oil
1/4 C. sugar

Place oil and popcorn in a large skillet that has a tight fitting lid. The popcorn should barely cover the bottom surface. Heat over medium until the first kernel starts to pop. Quickly stir in the sugar until dissolved. Cover and continuously shake skillet while holding top. Be careful, this will burn much quicker than regular popcorn.

When you think all is popped, remove from heat. Spoon the popped corn into a bowl while shaking once in a while to let the uncooked kernels settle. Salt lightly, and break up into pieces.

NOTE: This may take a little practice, but well worth the effort!

LEMON POPCORN

1/2 C. vegetable oil
3/4 C. popping corn
Zest of 1 lemon
Salt
2 T. lemon juice
2 T. melted butter

In a large heavy pot, heat oil over high heat until the oil smokes. Add 1 kernel popping corn and heat until kernel pops. Add rest of popping corn, cover pot, and shake gently until corn starts to pop. Shake vigorously until popping subsides. Remove from heat.

Mix lemon juice with melted butter. Toss popcorn with lemon zest, salt, and butter/lemon juice. Serves 6.

LEMON CLOUD POPCORN

4 1/2 qt. popped popcorn
2 C. sugar
1/2 C. light corn syrup
1/2 C. water
1 T. lemon extract
1/2 tsp. baking soda
1 1/2 tsp. grated lemon peel

Place popcorn in 2 greased 15 x 10–inch baking pans. Keep warm in a 225°F oven.

Meanwhile, in a heavy saucepan, combine sugar, corn syrup and water; bring to a boil over medium heat. Stir occasionally until mixture reaches 290°F on a candy thermometer (soft–crack stage).

Remove from the heat; quickly stir in extract and baking soda. Pour over warm popcorn. Sprinkle with lemon peel; stir until well coated. Store in an airtight container. Yields 5 quarts.

MACADAMIA NUT CANDIED CORN

24 C. air popped popcorn (about 1 C. unpopped)
2 C. macadamia nuts
1 3/4 C. sugar
1 C. butter or margarine
1/2 C. light corn syrup
1/2 tsp. salt
3 C. miniature marshmallows
1/4 tsp. butter flavoring

Preheat oven to 250°F. Place popcorn and macadamia nuts in a large greased roasting pan.

In a large heavy saucepan, combine sugar, butter, corn syrup and salt over medium heat. Stirring constantly, bring to a boil.

Boil 2 minutes without stirring. Remove from heat.

Add marshmallows, stir until melted. Stir in butter flavoring. Pour marshmallow mixture over popcorn mixture; stir until well coated. Bake 1 hour, stirring every 15 minutes. Spread on lightly greased aluminum foil to cool. Store in an airtight container or place in clear holiday baking bags for gifts.

Yields about 26 cups candied corn.

MILK CHOCOLATE POPCORN

12 C. popped popcorn
1 (12 oz.) can salted peanuts
2 C. milk chocolate chips
1 C. corn syrup
1/4 C. butter

Preheat oven to 300°F.

In greased, large roasting pan, combine popcorn and peanuts; set aside.

In large heavy–gauge saucepan, combine milk chocolate chips, corn syrup and butter. Bring to a boil over medium heat, stirring constantly.

Pour chocolate mixture over popcorn mixture; toss to coat well. Bake 45 minutes, stirring mixture every 15 minutes.

Remove from oven; stir every 10 minutes until slightly cooled. Cool completely.

Store in airtight containers.

M&M PEANUT BUTTER POPCORN

10 C. popped popcorn
1/2 C. plain M&M's
1 T. butter
1/2 C. peanut butter
1/2 C. granulated sugar
1/4 C. honey
1/4 C. light corn syrup
1/2 tsp. vanilla extract

Put popcorn and candies into large bowl. Grease the sides of a medium–size pan with the butter. Put sugar, honey and corn syrup in a pan. Set the pan over medium heat. Bring to a full rolling boil. Stir sugar mixture carefully with a large wooden spoon for 3 minutes, then remove pan from heat. Add peanut butter and vanilla extract to hot syrup, being careful not to let syrup splatter. Stir with a wooden spoon until peanut butter is melted and smooth. Pour peanut butter mixture over popcorn and candies. Mix with 2 large spoons until popcorn is completely coated. Spoon onto a large pan and spread. Let cool. Break into bite–size pieces.

NUTTY ORANGE POPCORN

3 qt. popped popcorn
1 C. peanuts or cashews
1/2 C. butter, melted
1 T. orange peel, shredded
1/4 tsp. nutmeg
1/2 C. raisins

In a large baking pan, combine the popcorn and nuts. Combine butter, honey, orange peel and nutmeg. Pour over popcorn and toss well. Bake at 300°F for 20 to 25 minutes, stirring once or twice. Stir in raisins, and allow to cool. Break into pieces to serve.

PEANUT BUTTER POPCORN

2 qt. popped popcorn
1/2 C. sugar
1/2 C. light corn syrup
1/2 C. peanut butter
1/2 tsp. vanilla extract

Bring sugar and corn syrup to rolling boil, stirring constantly. Remove from heat. Stir in peanut butter and vanilla extract. Pour over popcorn and stir quickly to coat.

PINA COLADA POPCORN

8 C. popped popcorn
2 T. butter or margarine
1/3 C. light corn syrup
1/4 C. instant coconut cream pudding mix
3/4 tsp. rum extract
1/2 C. diced dried or candied pineapple
1/2 C. coconut, toasted *

*To toast coconut, spread coconut in a thin layer on a shallow baking pan. Bake at 250 degrees for 6 to 7 minutes or till light brown, stirring often.

Remove all unpopped kernels from popcorn. Place popped popcorn in a buttered 17 x 12 x 2–inch baking pan. Keep the popcorn warm in a 300°F oven while making the coating.

In a small saucepan melt the butter or margarine. Remove saucepan from heat. Stir in the corn syrup, pudding mix and rum extract. Remove popcorn from oven. Pour the syrup mixture over the popcorn. With a large spoon, gently toss the popcorn with the syrup to coat. Bake popcorn, uncovered, in a 300°F oven for 15 minutes.

Remove popcorn from oven and stir in the dried pineapple and the coconut. Bake the popcorn mixture, uncovered, 5 minutes more. Turn the mixture onto a large piece of foil. Cool the mixture completely. Serve popcorn immediately or store, tightly covered, in a cool, dry place. Makes about 16 (1/2 cup) servings.

PIZZA POPCORN

2 T. grated Parmesan cheese
1 tsp. garlic powder
1 tsp. Italian herb seasoning
1 tsp. paprika
1/2 tsp. salt
Pepper
2 qt. hot popcorn

In blender, blend cheese, garlic powder, Italian seasoning, paprika, salt and pepper about 3 minutes. Place popcorn in large bowl; sprinkle with cheese mixture. Toss to coat evenly. Makes 3 quarts.

POPCORN BALLS

1 pkg. large marshmallows
1/2 C. (1 stick) butter
5 qt. popped corn
Drop of vanilla extract
Food coloring

Melt marshmallows and butter. Add vanilla extract and coloring. Remove from heat and let stand for 5 minutes. Pour over popped corn and stir. Butter hands and form into balls.

POPCORN CAKE

1/2 C. oil
1/2 C. (1 stick) butter
1 lb. large marshmallows
1 (12 oz.) can mixed nuts
5 qt. popped corn
1 small pkg. spiced gumdrops

Melt marshmallows in butter and oil slowly. Add remaining ingredients and mix well. Pack firmly into a buttered angel food or Bundt pan. Let cool and remove.

POPCORN FUDGE

2 C. granulated sugar
2 squares unsweetened chocolate
1/4 C. sweetened condensed milk
3/4 C. water
1 1/2 C. popped corn, chopped
1 T. butter
1 tsp. vanilla extract
1/8 tsp. salt

Melt chocolate in saucepan. Add sugar, milk, water, butter and salt. Boil to soft ball stage (234 – 238°F. Remove from heat. Add vanilla extract and popped corn. Cool to room temperature. Stir until creamy. Pour into well–buttered shallow pan. Cut into squares.

POPCORN SNACK MIX

3 qt. popped popcorn
2 1/3 C. salted peanuts
2 C. pretzel sticks
2 C. miniature cheese crackers
1/3 C. butter or margarine, melted
3/4 tsp. salt
3/4 tsp. curry powder
3/4 tsp. garlic powder
3/4 tsp. onion powder
3/4 tsp. steak sauce

In a large bowl, combine popcorn, peanuts, pretzels and crackers. Combine remaining ingredients. Pour over popcorn mixture; toss to coat. Place in 2 ungreased 15 x 10–inch baking pans. Bake, uncovered, at 250°F for 1 hour; stir every 15 minutes. Store in an airtight container when cool. Yields about 4 quarts.

POPCORN SCRAMBLE

6 C. popped popcorn
2 C. Rice Chex
2 C. Cheerios or chow mein noodles
2 C. pretzel sticks
1 C. dry roasted salted peanuts

Put popcorn, Chex, Cheerios, pretzels and peanuts in a large pan. Pour syrup over popcorn mixture, mixing well. Bake at 250°F for 1 hour. Mix every 10 to 15 minutes, making sure all ingredients are well coated. Cool pan and put in airtight container. Freezes well.

Syrup
1/2 C. butter
1 C. packed light brown sugar
1/4 C. light Karo syrup
1/4 tsp. baking soda
1 tsp. vanilla extract

Bring butter, brown sugar and Karo syrup to a slow boil and let boil for 5 minutes, mixing constantly. Remove from heat and add baking soda and vanilla extract.

POPPYCOCK

2 C. light brown sugar, packed
1 C. margarine
1/2 C. light corn syrup
1/2 tsp. cream of tartar
1 tsp. baking soda
14 C. popped corn
8 oz. cashews or other favorite nuts

Combine first 4 ingredients and cook at high temperature, stirring constantly for 5 minutes. Add baking soda and remove from heat. Pour over popcorn and nuts and stir. Bake at 300°F for 30 minutes, stirring after 15 minutes. Makes 14 cups.

For a flavor change, use dark brown sugar and dark corn syrup.

RAINBOW POPCORN PIZZAZZ

1 can Eagle Brand Sweetened Condensed Milk
1 small box cherry gelatin (or favorite flavor)
12 C. unseasoned or lightly salted popcorn

Combine Eagle Brand and dry gelatin. Cook and stir over medium–low heat until slightly thickened, about 3 to 4 minutes.

Pour Eagle Brand mixture over popcorn; mix well. Place coated popcorn onto parchment paper–lined 13 x 9–inch baking pan. Bake in preheated 300°F oven for 15 to 20 minutes, stirring occasionally.

Cool; break into clusters.

SESAME–GINGER POPCORN

6 C. popped popcorn
1 1/2 C. lightly salted cashews
2/3 C. packed brown sugar
2 T. butter
2 T. light corn syrup
1 T. grated fresh ginger
2 tsp. toasted sesame oil
2 T. sesame seed
1 tsp. vanilla extract
1/2 tsp. baking soda

Preheat oven to 300°F. Remove all unpopped kernels from popped popcorn. Put popcorn and cashews into a greased 17 x 12 x 2–inch baking pan.

In a medium saucepan, combine brown sugar, butter, corn syrup, ginger and sesame oil. Cook and stir over medium heat until mixture boils. Continue boiling at a moderate rate, without stirring, for 5 minutes more.

Remove pan from heat. Stir in sesame seed, vanilla extract and baking soda. Pour mixture over popcorn mixture. Stir gently to coat. Bake for 20 to 25 minutes or until golden brown, stirring twice. Spread popcorn mixture on a large piece of buttered foil to cool. Store tightly covered. Yields 8 1/2 cups.

SPICEY CHEESE POPCORN

1/4 C. butter or margarine, melted
1/2 tsp. paprika
1/2 tsp. chili powder
1/2 tsp. garlic salt
1/4 tsp. onion powder
8 C. popped corn
1/4 C. grated Parmesan cheese

Combine butter, paprika, chili powder, garlic salt and onion powder. Pour over popped corn; stir to coat popcorn evenly. Turn mixture onto baking sheet. Bake at 325°F for 7 to 10 minutes, or until crispy; stir once. Sprinkle with cheese and toss to coat evenly. Let stand on baking sheet, stirring once or twice as mixture cools. When thoroughly cool, divide into sandwich bags.

TACO POPCORN

8 C. popped popcorn
1 C. crumbled tortilla or corn chips
3 T. butter or margarine
2 tsp. taco seasoning mix or to taste
1/2 C. grated Cheddar cheese (optional)

Combine popcorn and chips in large bowl. Melt butter in small pan over low heat. Stir in taco mix and remove from heat. Dribble over popcorn. Toss with hands to coat thoroughly. Serve immediately or continue for a cheesy treat. Spread popcorn mixture on greased baking sheet and sprinkle with cheese. Place under broiler until cheese melts, about 1 minute. Check constantly to ensure popcorn is not burning. Remove and cool before serving.

VALENTINE POPCORN HEART

2 qt. unsalted popcorn
2 C. granulated sugar
1 C. light corn syrup
1 C. water
1/2 C. butter
1 (1 lb.) can cherry pie filling

Place popcorn in large buttered bowl; set aside.

Draw a heart on a sheet of heavy duty aluminum foil (approximately 8 inches in diameter). Combine remaining ingredients except pie filling in a saucepan and cook to 260°F (soft crack stage). Pour syrup in a thin stream over popcorn and mix. Quickly press onto foil heart, building edges to form rim. Allow to cool.

Spoon cherry pie filling into heart shaped popcorn shell. Chill; makes 4 to 6 servings.

VANILLA CRUNCH

1 qt. popped corn
2 C. very small bow–knot pretzels
1 C. peanuts
12 oz. vanilla bark or white chocolate, chopped fine*

* One 12 ounce bag semisweet chocolate chips may be substituted.

In a large bowl, combine popcorn, pretzels and peanuts.

Place bark in a 1–quart glass measuring cup. Microwave on HIGH for 1 minute; stir. Continue to cook on HIGH for another minute; stir again. Cook on HIGH for an additional 15 seconds and pour over popcorn mixture. Stir to coat evenly. Spread mixture on a large baking sheet lined with aluminum foil. Place in refrigerator for 15 to 20 minutes, until chilled and chocolate is set.

Break into small clusters. Store in an airtight container for up to 1 week. Makes about 2 quarts.

YOGURT POPCORN

2 1/2 qt. popped popcorn (air popped)
1 C. plain nonfat yogurt
6 oz. light pancake syrup
2 tsp. maple or caramel extract

Put popped popcorn in a large bowl and keep warm.

In a 2 1/2–quart saucepan, combine yogurt and light pancake syrup. Bring to 225°F on a candy thermometer and remove immediately from the heat. Add maple or caramel extract. Pour over popped popcorn, stirring to coat.